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CONFECTIONERY COMPRISING COMBINATION OF CONE WITH CAKE

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INVENTOR(s): KANDA HIDETO
KUBO TOMIO

APPLICANT(s): EZAKI GLICO CO LTD

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ABSTRACT

PROBLEM TO BE SOLVED: To obtain the subject food free from tackiness generated when having a cake with a hand and not exhibiting the chewy texture of a cone by using the cone compounded with egg in a specific ratio and controlling the activity of water after the cone is combined with the cake.

SOLUTION: This confectionery comprises the combination of a cone with a cake. Therein, characteristics comprise using the cone compounded with egg in an amount of 5-30 wt.% in terms of the dried product of the egg and controlling the activity of water to ≤ 0.8 , preferably ≤ 0.75 , after the cone is combined with the cake. The cone is obtained usually by using wheat flour, a sugar, oils, fats and the like and subsequently baking a molded dough obtained from the composition. The cone is preferably compounded with rice-bran glue and/or cellulose in an amount of 5-20 wt.%. When the cone is a waffle cone, water is generally added in an amount of 70-100 wt.% based on the whole composition. When the cone is also a soft cone, water is generally added in an amount of 120-150 wt.%. The cake is preferably a cake having a water content of 10-20 wt.% and an oil-fat content of 30-40 wt.%, just after baked.

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